

Kansas Department of Agriculture

Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 2/23/2015 **Business ID:** 113758FE
Business: LOGAN'S ROADHOUSE

10780 PARALLEL PKWY
KANSAS CITY, KS 66109

Inspection: 77001158
Store ID:
Phone: 9132998653
Inspector: KDA77
Reason: 02 Follow-up
Results: Administrative Review

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/23/15	04:45 PM	05:55 PM	1:10	0:08	1:18	0	
Total:			1:10	0:08	1:18	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 1 Priority foundation(Pf) Violations 3

Certified Manager on Staff ☐

Address Verified ☐

Actual Sq. Ft. 0

Certified Manager Present ☐

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
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Employee Health

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y N O A C R
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Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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4. Proper eating, tasting, drinking, or tobacco use

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5. No discharge from eyes, nose and mouth.

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Preventing Contamination by Hands	Y	N	O	A	C	R
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6. Hands clean and properly washed.

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This item has Notes. See Footnote 1 at end of questionnaire.

7. No bare hand contact with RTE foods or approved alternate method properly followed.

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8. Adequate handwashing facilities supplied and accessible.

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<i>Fail Notes</i>	5-205.11(B)	Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [Handsink in bar with pitcher, glass, and mixer in basin of sink.]
	6-301.14	A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [No handwashing signage at handsink in bar.]

Approved Source	Y	N	O	A	C	R
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9. Food obtained from approved source.

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10. Food received at proper temperature.

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11. Food in good condition, safe and unadulterated.

p

12. Required records available: shellstock tags, parasite destruction.

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Protection from Contamination	Y	N	O	A	C	R
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13. Food separated and protected.

p

14. Food-contact surfaces: cleaned and sanitized.

.. p p p

<i>Fail Notes</i>	4-601.11(A)	Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [On storage rack for clean equipment, one metal pan with old date marking sticker on surface, stored as clean. 11 metal pans stored as clean with visible food debris on surface. 2 plastic lids stored as clean with visible food debris on surface. COS rewashed.]
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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16. Proper cooking time and temperatures.

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17. Proper reheating procedures for hot holding.

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18. Proper cooling time and temperatures.

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19. Proper hot holding temperatures.

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20. Proper cold holding temperatures.

.. p p p

This item has Notes. See Footnote 2 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes | 3-501.16(A)(2) *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [In make table top 2, potato soup at 55F, sour cream at 53F, salsa at 49F. In reach in cooler underneath, ambient at 54.8F. Cooked corn in portioned bags at 59F, portioned bags of mac and cheese at 48F, portioned bags of rice at 66F, sliced tomatoes at 50F. Items in portion bags were portioned out that morning, per manager. Over 6 hours prior to inspection time. COS all PHF in cooler discarded, maintenance called.]*

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|---|----|----|----|----|----|----|
| 21. Proper date marking and disposition. | .. | .. | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record. | .. | .. | .. | .. | .. | .. |

Consumer Advisory	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | .. | .. | .. |
|--|----|----|----|----|----|----|

Highly Susceptible Populations	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|----|

Chemical	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 25. Food additives: approved and properly used. | .. | .. | .. | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | p | .. | .. | .. | .. | .. |

Conformance with Approved Procedures	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|----|

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 28. Pasteurized eggs used where required. | .. | .. | .. | .. | .. | .. |
| 29. Water and ice from approved source. | .. | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods. | .. | .. | .. | .. | .. | .. |

Food Temperature Control	Y	N	O	A	C	R
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|--|----|---|----|----|----|----|
| 31. Proper cooling methods used; adequate equipment for temperature control. | .. | p | .. | .. | .. | .. |
|--|----|---|----|----|----|----|

Fail Notes | 4-301.11 *Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [Reach in cooler unit #2 ambient at 54.8F per lollipop thermometer. Cooler not capable of holding PHF safely at 41F or below.]*

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|---|----|----|----|----|----|----|
| 32. Plant food properly cooked for hot holding. | .. | .. | .. | .. | .. | .. |
| 33. Approved thawing methods used. | .. | .. | .. | .. | .. | .. |
| 34. Thermometers provided and accurate. | .. | .. | .. | .. | .. | .. |

Food Identification	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 35. Food properly labeled; original container. | .. | .. | .. | .. | .. | .. |
|--|----|----|----|----|----|----|

Prevention of Food Contamination	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 36. Insects, rodents and animals not present. | p | .. | .. | .. | .. | .. |
| 37. Contamination prevented during food preparation, storage and display. | .. | .. | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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38. Personal cleanliness.

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39. Wiping cloths: properly used and stored.

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40. Washing fruits and vegetables.

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Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored.

p

42. Utensils, equipment and linens: properly stored, dried and handled.

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Fail Notes | 4-903.11(B) *Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [Metal pans stored and stacked wet. Not allowed to air dry.]*

43. Single-use and single-service articles: properly used.

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44. Gloves used properly.

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
P and Pf items

p

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
Core items

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46. Warewashing facilities: installed, maintained, and used; test strips.

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47. Non-food contact surfaces clean.

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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.

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49. Plumbing installed; proper backflow devices.

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This item has Notes. See Footnote 3 at end of questionnaire.

50. Sewage and waste water properly disposed.

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51. Toilet facilities: properly constructed, supplied and cleaned.

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52. Garbage and refuse properly disposed; facilities maintained.

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53. Physical facilities installed, maintained and clean.

.. p

Fail Notes | 6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Paper towel dispensers in kitchen area soiled with food debris buildup. Wall behind meat slicer soiled with food debris buildup.]*

54. Adequate ventilation and lighting; designated areas used.

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Administrative/Other	Y	N	O	A	C	R
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55. Other violations

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EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Dishwashing not observed during inspection. Pile of dirt dishes, but no one washing them.

Footnote 2

Notes:

Cold holding

in make table top 1, diced tomatoes at 41F, in reach in cooler, diced tomatoes at 41F, cheesecake in reach in cooler at 39F
raw salmon in reach in cooler in corner at 39F

Footnote 3

Notes:

Y-valve was disconnected from faucet.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 2/23/2015 **Business ID:** 113758FE
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KANSAS CITY, KS 66109

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled _____

Inspection Report Number 77001158

Inspection Report Date 02/23/15

Establishment Name LOGAN'S ROADHOUSE

Physical Address 10780 PARALLEL PKWY City KANSAS CITY
 Zip 66109

Additional Notes
and Instructions

Follow up will be conducted as determined by Manhattan Office.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 2/23/2015 **Business ID:** 113758FE
Business: LOGAN'S ROADHOUSE

10780 PARALLEL PKWY
KANSAS CITY, KS 66109

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ACTIONS

Number of products Voluntarily Destroyed 6

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product corn Qty 1 Units pan Value \$ 2.05

Description out of temp

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product rice Qty 1 Units pan Value \$ 2.00

Description out of temp

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product mac n cheese Qty 1 Units pan Value \$ 5.95

Description out of temp

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product sliced tomatoes Qty 1 Units pan Value \$ 3.00

Description out of temp

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product potato soup Qty 1 Units pan Value \$ 2.50

Description out of temp

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product sour cream Qty 1 Units pan Value \$ 4.00

Description out of temp

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A